



# UCOOK

## Thyme Ostrich & Bulgur Wheat

**with crispy lentils & a mustard vinaigrette**

Tender, thyme & butter-basted ostrich steak slices are served atop a bed of loaded bulgur wheat dotted with crispy lentils & piquanté peppers. The dish is finished off with a zesty mustard vinaigrette and more crispy lentils. Who said simple can't be fancy, Chef?

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**Hands-on Time:** 30 minutes

**Overall Time:** 35 minutes

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**Serves:** 3 People

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**Chef:** Jade Summers

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 **Simple & Save**

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 **Waterkloof | Peacock Merlot**

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## Ingredients & Prep

225ml	Bulgur Wheat
180g	Tinned Lentils <i>drained &amp; rinsed</i>
45ml	Mustard Vinaigrette <i>(30ml Lemon Juice &amp; 15ml Wholegrain Mustard)</i>
480g	Ostrich Steak
15ml	Dried Thyme
60g	Green Leaves <i>rinsed &amp; roughly shredded</i>
30g	Piquanté Peppers <i>drained &amp; roughly chopped</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Paper Towel  
Butter

**1. BULGUR WHEAT** Boil the kettle. Place the bulgur wheat in a pot with 450ml of boiling water, a drizzle of oil, and seasoning. Simmer until cooked through, 8-10 minutes. Drain (if necessary), fluff with a fork, and set aside.

**2. CRISPY LENTILS** Place a pan (with a lid) over medium-high heat with a drizzle of oil. When hot, toast the drained lentils until golden and crispy, 8-10 minutes (shifting occasionally). Remove from the pan and season.

**3. DO THE DRESSING** In a small bowl, combine the mustard vinaigrette with 15ml of sweetener, 60ml of olive oil, and seasoning.

**4. BASTE THE STEAK** Return the pan to medium-high heat with a drizzle of oil. Pat the ostrich dry with paper towel. When hot, sear the ostrich until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, baste with a knob of butter and the dried thyme. Remove from the pan, reserving any pan juices, and set aside to rest for 5 minutes before slicing and seasoning.

**5. LOADED BULGUR** To the pot of bulgur wheat, mix through the shredded leaves, the chopped peppers, ½ the crispy lentils, and seasoning.

**6. GRAB THE PLATES** Serve up a bed of the loaded bulgur wheat and top with the ostrich slices. Drizzle over any reserved pan juices and the mustard vinaigrette. Scatter over the remaining crispy lentils and dig in!



## Chef's Tip

Air fryer method: Coat the rinsed lentils in oil and season. Air fry at 200°C until crispy, 10-12 minutes (shifting halfway).

## Nutritional Information

Per 100g

Energy	735kJ
Energy	176kcal
Protein	16.2g
Carbs	24g
of which sugars	2.2g
Fibre	6.4g
Fat	2.5g
of which saturated	0.7g
Sodium	53mg

## Allergens

Gluten, Dairy, Wheat, Sulphites

Cook  
within  
4 Days